

1692
Spier

ARTIST: Spier Arts, Alex Emsley

WINE: Winter of Discontent

BLEND: 48% Pinotage, 47% Malbec, 5% Shiraz 2015

WINEMAKER: Johan Jordaan

ORIGIN: Coastal

TERROIR / SOIL:

Decomposed granite and weathered shale with rich clay subsoils.

VINEYARD AND CLIMATE CONDITIONS:

The Pinotage is from the Swartland, while the Malbec comes from Paarl. Located in slightly warmer growing areas – which enhance the riper red, plummy fruit flavours of both varieties – these low-yielding vineyards received only two supplementary irrigations during the ripening season.

WINEMAKING:

Both the Malbec and the Pinotage grapes were hand-picked. At the winery they were de-stemmed, and pumped into red stainless steel fermenters. Cold-soaking took place for 3 days before the primary fermentation was inoculated. Fermentation occurred in stainless steel barrels and lasted up to 8 days. After fermentation was completed, the wines were racked into steel tanks for the malolactic fermentation to take place. Prior to barrel maturation, the wine spent time in stainless steel tanks with French oak inner-staves to contribute to the oak flavours. Maturation took place in second and third-fill barrels for 12 months before bottling.

ANALYSIS:

Alc:	14.35%	pH	3.55
RS:	2.7 g/L	TA	5.6 g/L

APPEARANCE:

Dark ruby red.

TASTING NOTE:

This medium bodied wine features bright fruit and soft tannins. Crushed cherries and opulent plum and blackberry notes are supported by chocolate and subtle allspice.

SERVE WITH:

Pork with a fruity barbecue sauce, lamb chops or free-range beef burgers with caramelised onions.

